

An Overview of Food Safety Training for the Department of Navy



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Objectives

- Present an overview of the U.S. Navy's food safety program.
- Discuss and provide background on the Conference for Food Protection.
- Present the future for Food Safety Training for the U.S. Navy.



Goals of Food Safety Training

- Prevent FBI
- Meet DON requirements
- Raise professionalism for both food service personnel, medical and inspectors





Scope of FBI

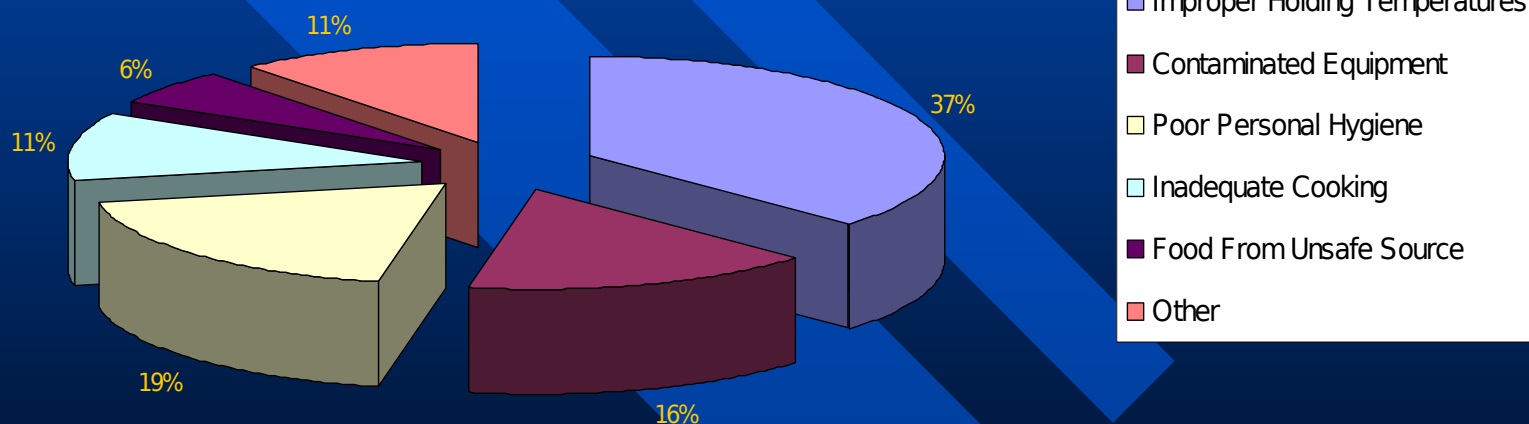
CDC estimates that:

- 76 million people get sick
 - 300,000 may be hospitalized
 - 5,000 may die each year from FBI
- » Source: <http://www.cdc.gov/foodsafety/>



Major Risk Factors for FBI

Causative Factors of FBI 1993-1997 (% of outbreak)
(Source: Center for Disease Control and Prevention, MMWR, 2000)





Conference for Food Protection

Mission: Promoting Food Safety
Through Collaboration

- Primarily responsible for setting food safety standards
- Brings together representatives from food industry, government, academia, and consumer organizations to formulate recommendations
 - » Meets biennially



Conference for Food Protection

Current Organization and Process:

- Managed by an Executive Board (22 members)

» There are 3 councils:

- Council I: Laws and Regulations
- Council II: Education
- Council III: Science



Conference for Food Protection

Process:

- Issues are submitted, accepted, assigned to a program committee then presented to the proper council(s).
- Each council deliberates and provides recommendations and actions to the Assembly of Delegates.
- The assembly considers and votes.



Components of Food Safety Training

- Training of Food Establishment Managers / Supervisor (Person in Charge)
- Training for the Food Employee
- Training for medical personnel and regulatory / inspector



DON Food Safety Training Policies

- SECNAVINST 4061.1C “Food Sanitation Training”
- Naval Manual of Preventive Medicine
NAVMED - P-5010, chapter 1: “Food Safety”
 - » Based on Food Code



Current Food Safety Training

CANTRAC COURSE: B-322-2101

“FOOD SAFETY MANAGER/SUPERVISOR
COURSE”



Development of National Food Safety Manager Training

Conference for Food Protection

- Independent voluntary organization
 - Identified essential components for Food Protection Manager Certification
 - Developed national recognized Standard for Food Protection Manager Certification
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- In section 2-102.11(B) of the 2001 Food Code recognizes Food Protection Manager certificates issued by an accredited certification program.



CFP Food Safety Manager Training

CFP retained ANSI to
administer CFP

Standard for Accreditation of
Food

Manager Certification
Programs.



CFP/ANSI Accredited Certification Programs

1. Educational Foundation, National Restaurant Association (ServSafe ®) Food Protection Manager Certification Program
2. Experior TM Assessments, LLC – Food Protection Manager Certification Program
3. National Registry of Food Safety Professionals – Food Safety Manager Certification Program



Why is this important?

Accreditation, through the process recognized by the CFP, indicates that the certification organization has been evaluated by a third party accrediting organization and found to meet or exceed all of the CFP established standards.



Draft changes to SECNAVINST 4061.1C

- Manager/Supervisor Training Requirements
- Food Employee Training Requirements
- Medical Personnel Training Requirements



Draft changes to SECNAVINST 4061.1C

Manager/Supervisor (Person in Charge)

- CANTRAC Course B-322-2101
- CFP/ANSI Accredited Food Protection Manager Certification Program

Propose recertification every 5 years
(change from current policy of every 3 years)



Draft changes to SECNAVINST 4061.1C

Medical Personnel Qualified to teach
CANTRAC Course B-322-2101

Preventive Medicine Technicians *

(NEC 8432)

Environmental Health Officers *

(NOBC 1860)

* Must maintain same certification
requirements for food safety training as
Person in Charge



Draft changes to SECNAVINST 4061.1C

Medical Personnel qualified to teach
food employee food safety training

(1) CANTRAC Course B-322-2101

(2) CFP/ANSI Accredited Food
Protection Manager Certification
Program



Non-supervisory Food Safety Employee Training

Food Employees (> 30 days)

- 4 hours initial food safety training within 30 days
- 4 hours annual training

Food Employees (< 30 days)

- 2 hours prior to handling food

Bartenders (non-food handling)

- 1 hour initial training



Draft Example Training Log



Bureau of Medicine and Surgery Food Safety Training Log

Food Employee name: _____

Food Establishment: _____

Topic	Date & contact time (.25hrs)	Instructor	Date & contact time (.25 hrs)	Instructor	Date & contact time (.25 hrs)	Instructor
Personal Hygiene/Health Requirements						
Using Thermometers & Keeping Temperature Logs						
Inspection & Storage of Food						
Food Preparation & Serving						
Cleaning & Sanitizing						
Hazard Analysis & Critical Control Points						



Navy E-learning

Available <https://wwwa.nko.navy.mil>

or

<http://www.navylearning.navy.mil/>

